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File: DWPI

Oct 4, 1999

DERWENT-ACC-NO: 2000-060758

DERWENT-WEEK: 200146

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TITLE: Preserving non edible collagen film for foodstuffs - by wetting it with a sodium chloride solution with controlled salt content and pH, and packaging it in the absence of air

INVENTOR: RYDENFORS, G

PATENT-ASSIGNEE:

ASSIGNEE

TRIPASIN AB

CODE

TRIPN

PRIORITY-DATA: 1998SE-0001173 (April 3, 1998)

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PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input type="checkbox"/> SE 9801173 A	October 4, 1999		008	A22C013/00
<input type="checkbox"/> SE 515441 C2	August 6, 2001		000	A22C013/00

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
SE 9801173A	April 3, 1998	1998SE-0001173	
SE 515441C2	April 3, 1998	1998SE-0001173	

INT-CL (IPC): A22 C 13/00

ABSTRACTED-PUB-NO: SE 9801173A

BASIC-ABSTRACT:

NOVELTY - The collagen film is wetted with a sodium chloride solution having a controlled salt content and pH, and then packaged in the absence of air in a material with good barrier properties. DETAILED DESCRIPTION - A wetted, stabilised, non-edible collagen film with good durability and used for foodstuffs has a water content of 30-50 wt.% and on the film surface there is an excess of at least 5 wt.% aqueous sodium chloride solution having a concentration of 5-25 wt.% and a pH of 2.5-5.5. The film is packaged in an essentially air-free manner inside a packaging comprising a material with good barrier properties. An INDEPENDENT CLAIM is also included for a method for softening, stabilising and preserving non-edible collagen film material for foodstuffs, by treating the film with an aqueous sodium chloride solution (5-25 wt.%) at pH 2.5-5.5 so that the film acquires a moisture content of 30-50 wt.% and an excess of at least 5 wt.% sodium chloride solution on the film surface, and then packaging the film in an essential air-free manner in the above packaging.

USE - None given.

ADVANTAGE - Wetting and packaging the collagen film in the absence of air in a salt solution with a controlled salt content and pH improves the non-perishability of the film during storage at room temperature, enabling it to be stored for up to 12 months. The salt solution also softens

the collagen, lubricating the surface and avoiding the need for grease or fat to be used.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: PRESERVE NON EDIBLE COLLAGEN FILM FOOD WET SODIUM CHLORIDE SOLUTION CONTROL SALT
CONTENT PH PACKAGE ABSENCE AIR

DERWENT-CLASS: D12

PI-CODES: D02-A03D; D03-A; D03-H02F;

SECONDARY-ACC-NO:

PI Secondary Accession Numbers: C2000-016696

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